

DINNER MENU

Vegetarian menu available.
Please advise of any allergies/dietary requirements.
Card surcharges: EFTPOS 0.18%, Debit 0.75%,
Credit 1.15%, Amex 1.6%.

Entree + Main 104pp Min. two courses per person
Main + Dessert 99pp
Three courses 130pp

SNACKS	Boomer Bay (SE Tas) oysters, natural with condiment	6.5ea
	Gnocco fritto with Parma ham + parmigiano reggiano	7ea
	Mt Zero marinated olives	12
	Baby green lip abalone, whipped wakame + lemon butter, green tea soba noodles	30
	Daily selection of cured meats, rye lavosh + pickles	30
	BBQ Lenah wallaby wings, gochujang glaze, roasted sesame + kohlrabi remoulade	2 for 30
	Tasmanian ½ shell scallop, baked with miso, mustard + lemon butter	8.5ea
	Tempura potato cake, porcini, pecorino + chive sauce	6.5ea
ENTRÉE	Salt baked beetroot, sour cream puff pastry, smoked stracciatella, burnt honey + rosemary dressing	
	Sashimi, kombu soy, yuzu kosho emulsion, nori, cucumber, chive oil + squid ink crisp	
	Cape Grim beef tartare, cornichon, caper, lovage, Bruny Island c2 + quinoa crisp	
	Stanley octopus, lemon dashi + brown butter, udon noodles, togarashi + katsuobushi	
	Steamed prawn dumplings, chilli, black bean + wood ear mushroom dressing + soft herbs	
	Roasted Rannoch Farm quail, polenta, braised kale + chilli, crisp shallot + furikake, green onion oil	
	Crispy-skin Scottsdale pork belly, pear + yuzu condiment, herb oil + buttermilk dressing	
MAIN	House gnocchi, local mushroom ragout, radicchio, herbs + pecorino romano	
	Local market fish, black rice, prawn + brown butter bisque, salted daikon sambal	
	Tasmanian Lenah wallaby, bbq brassicas, cracked freekeh, celeriac + roasted garlic sauce	
	Cressy lamb rump, lemon confit potato, shallot soubise, rainbow chard, minted salsa verde	
	Robbins Island Wagyu rump cap, local oyster mushroom, parsnip, tamari ponzu + black truffle butter	
	Wild Tasmanian venison, black barley, beetroot + kale, black garlic + pear, game jus + lovage	
SIDES	Misty Meadows rocket, black garlic vinaigrette, shaved pear + parmesan	16
	Steamed asparagus, preserved lemon dressing + toasted almonds	16
	Roasted carrots, smoked goats curd + fermented honey	16
	Baked hasselback potatoes, brown butter, sage + lemon sauce	16
	Chips + rosemary salt	15
DESSERT	Burnt honey parfait, brown sugar tuile, tonka bean cream, poached rhubarb + toasted almond crumb	
	Torched meringue, blackberry + sake compote, crèmeux + lemon curd ice cream	
	Coconut panna cotta, mango + lychee salsa, mango crèmeux, lychee + yuzu granita	
	Roasted milk chocolate parfait, black sesame cream, toasted malt crumb + milk ice cream	
	Three cheeses, spiced fruit paste, rye lavosh + bread	

STILLWATER